

is a liquid in at least one portion of the temperature range of 4-25°C and said at least one solid fat is a solid in at least one portion of the temperature range of 4-25°C.

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--62. A composition of matter according to claim 61, wherein said at least one liquid oil contains omega-3 polyunsaturated fatty acids ( $\Omega$ -3 PUFA).

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--63. A composition of matter according to claim 62, wherein said at least one liquid oil in the solidified mixture contains from about 20% to about 90% by weight of omega-3 polyunsaturated fatty acids.

--64. A composition of matter according to claim 63, wherein said at least one liquid oil containing omega-3 polyunsaturated fatty acids is fish oil.

--65. A composition of matter according to claim 64, wherein said fish oil contains about 60% by weight of omega-3 polyunsaturated fatty acids.

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--66. A composition of matter according to claim 61, wherein said at least one liquid oil is a vegetable oil.



--67. A composition of matter according to claim 66, wherein said at least one vegetable oil is selected from soybean oil and olive oil.

--68. A composition of matter according to claim 61, wherein said at least one solid fat is selected from a group of solid fats consisting of beeswax, propolis, butter, artificially hydrogenated vegetable oil, palm oil, cocoa butter, and lanolin.

--69. A composition of matter according to claim 68, wherein said at least one solid fat is an artificially hydrogenated vegetable oil selected from a group of vegetable oils consisting of soybean oil, rapeseed oil, olive oil, cottonseed oil, walnut oil, peanut oil, and almond oil.

--70. A composition of matter according to claim 61, wherein said at least one liquid oil is fish oil and said at least one solid fat is beeswax.

--71. A composition of matter according to claim 70, comprising from about 50% to about 80% of by weight of fish oil.

--72. A composition of matter according to claim 70, comprising at least about 80% by weight of fish oil.



--73. A composition of matter according to claim 72, comprising about 60% by weight of omega-3 polyunsaturated fatty acids.  
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--74. A composition of matter according to claim 61, wherein said at least one liquid oil is a vegetable oil and said at least one solid fat is beeswax.

--75. A composition of matter according to claim 74, wherein said vegetable oil is soybean oil.

--76. A composition of matter according to claim 74, wherein said vegetable oil is olive oil.

--77. A composition of matter according to claim 61, wherein the composition has a homogeneous consistency.

--78. A composition of matter according to claim 77, in the form of a homogeneous semi-solid spreading paste.

--79. A composition of matter according to claim 61, further comprising at least one additional ingredient.



--80. A composition of matter according to claim 79, wherein said at least one additional ingredient is at least one flavoring agent.

--81. A composition of matter according to claim 80, wherein said at least one flavoring agent is smoked salmon flavor or parmesan cheese flavor.

--82. A composition of matter according to claim 79, wherein said at least one additional ingredient is at least one odorant.

--83. A composition of matter according to claim 82, wherein said at least one odorant is garlic scent or oregano scent.

--84. A homogeneous semi-solid paste suitable for spreading comprising at least about 50% by weight of fish oil and about 50% or less of beeswax.

--85. A homogeneous semi-solid paste suitable for spreading according to claim 84 comprising at least about 80% by weight of fish oil.



--86. A homogeneous semi-solid paste suitable for spreading according to claim 85 comprising about 60% by weight of omega-3 polyunsaturated acids.

--87. A homogeneous semi-solid paste suitable for spreading according to claim 85, further comprising at least one additional ingredient.

--88. A homogeneous semi-solid paste suitable for spreading according to claim 87, wherein said at least one additional ingredient is selected from at least one odorant and at least one flavoring agent. ?

--89. A method for the preparation of a composition of matter according to claim 61, the method comprising the steps of:

- (a) heating a mixture of said at least one liquid oil and said at least one solid fat to a temperature above the melting point of said at least one solid fat, under conditions such that homogeneous consistency is obtained; and
- (b) gradually cooling said mixture to room temperature, thus obtaining a homogeneous semi-solid or solid paste that can be stored at room temperature and/or by refrigeration by household means. ?



--90. A method according to claim 89 for the preparation of a homogeneous semi-solid paste suitable for spreading comprising from about at least 50% to about at least 80% by weight of fish oil and about 20% to about 50% of beeswax, said method comprising the steps of:

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- (a) mixing fish oil with beeswax at 80 °C under stirring until a homogeneous consistency is obtained; and
- (b) cooling said mixture to room temperature, thus obtaining a homogeneous semi-solid or solid paste containing from at least about 50% to about at least 80% by weight of fish oil, that can be stored at room temperature and/or by refrigeration by household means.

--91. A method according to claim 90, for the preparation of a homogeneous semi-solid paste suitable for spreading comprising about 83% by weight of fish oil, said method comprising the steps of: *improper dependency*

- (a) mixing 400 g fish oil with 80 g beeswax at 80 °C under stirring until a homogeneous consistency is obtained; and
- (b) cooling said mixture to room temperature, thus obtaining a homogeneous semi-solid or solid paste containing about 83% by weight of fish oil that can be stored at room temperature and/or by refrigeration by household means.



--92. A homogeneous semi-solid paste suitable for spreading comprising from about at least 50% to about at least 80% by weight of fish oil and from about 20% to about 50% of beeswax, said homogeneous semi-solid paste being formed by a method comprising the steps of:

- (a) mixing fish oil with beeswax at 80°C under stirring until a homogeneous consistency is obtained; and
- (b) cooling said mixture to room temperature, thus obtaining said homogeneous semi-solid paste suitable for spreading.

--93. A method of increasing patient compliance ?  
in therapy regimens requiring consumption of liquid oils as  
dietary supplements, said method comprising administration to  
said patient of a composition of matter that is semi-solid or  
solid at room temperature and/or when refrigerated by  
household means, comprising a mixture of at least about 50% or  
more by weight of at least one liquid oil and 50% or less of  
at least one solid fat, wherein said at least one liquid oil  
is a liquid in at least one portion of the temperature range  
of 4-25°C and said at least one solid fat is a solid in at  
least one portion of the temperature range of 4-25°C.



--94. A method according to claim 93, wherein said at least one liquid oil contains omega-3 polyunsaturated fatty acids.

--95. A method according to claim 94, wherein said composition is in the form of a homogeneous semi-solid paste comprising fish oil and beeswax.

--96. A method according to claim 93, for prevention or treatment of a medical condition selected from the group consisting of cancer, hyperlipidemia, hypertriglyceridemia, hypo HDL, high cholesterol, hyperinsulinemia and hyperglycemia.

--97. A nutritional supplement comprising a composition according to claim 61.

--98. A food additive comprising a composition according to claim 61.

--99. A food additive according to claim 98 wherein said composition is a omega-3 polyunsaturated fatty acid enriched composition.



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--100. A food additive according to claim 99 wherein said composition comprises omega-3 polyunsaturated fatty acid enriched fish oil.

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--101. A cosmetic preparation comprising a composition according to claim 61.--

REMARKS

Claims 61-101 presently appear in this case. The above amendments to the claims are being made in order to place the claims in to better to condition for examination. Favorable consideration is earnestly solicited.

Respectfully submitted,

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